By DUON H. MILLER, President
POLIO PREVENTION, INC.

Coral Gables, Florida

POLIO is simply muscle and nerve cells STARVING TO DEATH

(served about expressing her emotions, laughed long and loudly and said, "You're exactly right. FDR did not have infantile paralysis.")

Since the original "March of Dimes" promotion was based on the assumption that FDR was a victim of Polio, this FAKE NATION BASED on this "promotion" lives in no other LOGICAL CONCLUSION other than anything based on fraud cannot be other than FAKE in itself.

Yet the March of Dime "voodoo-prodcut" racketeers have high-powered "promoters" CASH IN on everyone's misfortune... JUST how can so many have become IT'S A CRIMINAL RACKET.

FEAR TECHNIQUE (plus sub propaganda) using illustrations of wheel chairs, millions of dollars, crippled children as the basis of collecting tens of millions of dollars every year from deleterious, misguided Americans rich and poor with humanitarian motives and hearts, providing luxurious living for hundreds of unscrupulous "racketeers" plus their high-salaried "administrators" fostering pseudo science and criminal maladministration saturated with poison of commercial greed. The entire "game" STINKS as far as I am concerned.

NO CHILD OR ADULT ON A COMPLETELY COMPETENT AND BALANCED DIET EVER CONTRACTS POLIO.

Scientific brains all agree "We must prevent Polio to overcome it." Effectively, infantile paralysis can be eradicated just as any other disease.

Pellagra (Dedicated to Millions of children, now living, who will die unnecessarily of POLIO)

"Are you a MAN in the eyes of your Creator with a clear conscience KNOWING that YOU GOD? Will you be able to face "Are you a MAN in the eyes of your Creator with a clear conscience KNOWING that YOU GOD? Will you be able to face

"I only wish I were in your position ... I'D STAMP OUT A TERRIBLE CRIMINAL RACKET.

"I would rather yield my life to the power of 'promoters' CASH IN on people's misfortune... JUST how can so many have become IT'S A CRIMINAL RACKET.

"I am convinced:

POISONOUS INTENTIONS of SUCH "RASCALS" — THEY STINKS as far as I am concerned.

"The public has not been told, and is not being told, the truthful fact that Polio is just as DEFINITELY a disease of MALNUTRITION as Pellagra and Beri-Beri. If you believe that the real answer to Polio is honestly known to the world when found — then you would also believe that the Standard Oil Company is backing research in an attempt to prohibit the use of gasoline and oil.

"The public has not been told, and is not being told, the truthful fact that the FDR "March of Dimes" promotion was based on the assumption that FDR was a victim of Polio, this FAKE NATION BASED on this "promotion" lives in no other LOGICAL CONCLUSION other than anything based on fraud cannot be other than FAKE in itself.

"Maybe it wasn't infantile paralysis that crippled the body and brain of FDR. Sister Kenny, usually rather re...
The TRUTH about PASTEURIZATION

HONORABLE were by any standards of Antoine Bechamp. Pasteur's motives and milk that otherwise UNCLEAN high-priced propaganda by milk distributors have to publicity has been since FRADULENT changes within it no longer cause it to consumer without giving any outstanding indication of deterioration. Degenerative changes which no longer cause it to become sour. Suddenly it becomes bitter which without homogenizing, would exhibit the tell-tale curdling of staleness. Pasteurized milk is a doctorated, degraded, unbalanced article of diet. Even in the healthiest individuals it produces great vital strain.

Mr. Henry Paley denounced pasteurization as "a commercial rang. The combines could not live without it." PASTEURIZATION IS A DELIBERATE FRAUD UPON THE PUBLIC. Pasteurized milk is potentially the most dangerous of foods. Milk that is not safe to be used raw is not SAFE to be used pasteurized. Pasteurizationpermits milk admittedly UNFIT FOR FOOD before pasteurization to be sold regardless of its content of both and of its high bactera count after pasteurization. Our health officials for too long have received the people by their statements that pasteurized milk is a wholesome, nutritious food. Pasteurized milk contains calcium and phosphorous assimilation... over three million pounds of calcium were treated during the past year. Pasteurized milk is clear at any price, and we know of no way to counteract or restore the damages due to its use. The health of our children and the future of our race are at stake. Pasteurization has undoubtedly been productive of UNTOID MIRACLE because of diminishing disease values, the lactic organism is destroyed and it becomes a particularly favorable breeding place for the putrefactive organisms, and is therefore-a potent cause of INFANTILE DIARRHEA.

Pasteurization does not lower the bacteria count of the milk as consumed, for germs grow faster in pasteurized milk than in raw; and the count, while cut down by the pasteurization, soon exceeds figure it had before Bacteria not killed by pasteurizing milk are mainly putrefactive and proteolytic organisms and often cause DIGESTIVE DISTURBANCE. To users of pasteurized milk, laboratory technicians find that recontamination of pasteurized milk is many times as frequent as it is in Certified Raw Milk. Raw milk contains an inhibitor that holds down the rate of multiplication of bacterial life.

Pasteurization does not make milk safe... it often increases the danger. If the public could look into a pasteurizer after the days milk has passed through and see the FILTH (manure, hair, scabs, ants, roaches, maggots, etc.) in the pasteurizer, it would terminate for all time the use of pasteurized milk. Manure contamination is more frequent than people realize. The use of pasteurized milk has been "promoted" by milk distributors with the LE that it is necessary to prevent the spread of undulant fever. UNDULANT FEVER IS TRANSMITTED BY MEAT NOT MILK. In many cases where milk is pasteurized, undulant fever is more prevalent than in cities where they have clean raw milk. PASTEURIZATION IS NOTHING MORE THAN A CONSPIRACY!

Pasteurization destroys the enzymes in milk. The PHOSPHATASE group is very important. Pasteurized milk fails to supply its calcium by enzymous digestion rather than aids digestion. Pasteurized milk has lost so much of its assimilable calcium that it will cause Rickets if fed alone as a complete dietary regimen. Pasteurized milk fails to supply sufficient calcium for maintaining the growth of a child. CERTIFIED RAW MILK is the only SAFE MILK from a nutritional standpoint... the cause of its rich Vitamin C content and higher calcium content.

Agricultural colleges throughout the world have PROVEN young calves fed pasteurized milk DIE OF STARVATION. At the University of Southern California, cat experiments were conducted using cooked meat and pasteurized milk; but the cats could not live long enough to complete the experiment so the laboratory was compelled to add raw meat and raw milk to the cats' diet. So summing it all up, pasteurized milk is a DAMAGED food.

Dr. Royal Lee, president of the Lee Foundation for Nutritional Research, Milwaukee, Wis., writes: "I offer the sum of $1,000 to anyone who can offer evidence acceptable to the average jury that pasteurization has not affected the nutritional values of milk to the extent that it is incapable of maintaining the teeth and bone structures of the test animal. God help the American nation if we come through this malignant cancer and protect our public health against such fatal influences." Raw milk is a protective food having definite disease resisting power and promotes vigorous buoyant health.

Science PROVES children raised on CLEAN raw milk are resistant to anemia and POLIO. A CHILD RAISED ON CLEAN RAW MILK AND FED WHOLESALE NOURISHING FOODS HAS NEVER BECOME A VICTIM OF POLIO.

Dr. H. M. Shelton, in HYGIENIC REVIEW (Dec. 1952), writes: "The cases in Houston, Dallas and San Antonio had no raw milk. All they can get in these cities is pasteurized milk. Back in the days when there was no such thing as pasteurization polio was almost unknown." What we need is good natural CLEAN MILK from healthy vigorous cows with clean stables, clean workers and clean utensils. Then and then only will we get all of the valuable health and body building properties in milk. Truly A NUTRITION VII.

Truly A NUTRITIONAL MENACE!!

At the University of Southern California, cat... was not pasteurized it would have to be clean and produced under far more sanitary conditions or its poor condition would be reflected in curdling. Pasteurization hides this low quality. Homogenization is merely mixing of stale milk with fresh which without homogenizing, would exhibit the tell-tale curdling of staleness. Pasteurized milk is a doctorated, degraded, unbalanced article of diet. Even in the healthiest individuals it produces great vital strain. Mr. Henry Paley denounced pasteurization as "a commercial rang. The combines could not live without it." PASTEURIZATION IS A DELIBERATE FRAUD UPON THE PUBLIC. Pasteurized milk is potentially the most dangerous of foods. Milk that is not safe to be used raw is not SAFE to be used pasteurized. Pasteurizationpermits milk admittedly UNFIT FOR FOOD before pasteurization to be sold regardless of its content of both and of its high bactera count after pasteurization. Our health officials for too long have received the people by their statements that pasteurized milk is a wholesome, nutritious food. Pasteurized milk contains calcium and phosphorous assimilation... over three million pounds of calcium were treated during the past year. Pasteurized milk is clear at any price, and we know of no way to counteract or restore the damages due to its use. The health of our children and the future of our race are at stake. Pasteurization has undoubtedly been productive of UNTOID MIRACLE because of diminishing disease values, the lactic organism is destroyed and it becomes a particularly favorable breeding place for the putrefactive organisms, and is therefore-a potent cause of INFANTILE DIARRHEA.

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